



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH MERLOT 2018 BY WÖLFFER ESTATE

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York. Under the meticulous care of Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano, our vineyard encompasses 55 acres of sustainably farmed vines. Our unique combination of Bridgehampton loam soil and ocean breezes from the Atlantic, only 2.6 miles away, provide Bordeaux-like conditions, perfect to achieve the balance of ripeness and acidity of Wölffer's signature style: European elegance paired with the distinct typicity of Long Island *terroir*. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

100% Merlot grown by Sam at his McCullough Vineyard in Cutchogue

WINEMAKER'S NOTES

Dark black cherry in color. Wonderful fruit aromas of cassis, prunes, figs, blackberry jam, nice toasted sandalwood and fine liquorice fill the glass. The mouth-feel is rich and smooth with ripe fruit notes and elegant layers of ripe lush tannins. There are lovely dark chocolate notes and great structure from start to finish. The wine is in perfect balance with a pleasant earthy texture and classic minerality on the long, soft and warm finish. The fruit and alcohol provide great length and make this a very special Merlot to be paired with food. It will age gracefully for many years to come.

TECHNICAL DATA

To describe the 2018 growing season is not easy. It was a mix of a cold wet spring, followed luckily by a very warm summer and finished with a warm, wet and humid fall. A great vineyard sight and immaculate vineyard management was of utmost importance to bring in this ripe, healthy clean fruit and Richie Pisacano and his team rose to the occasion. After a long hang time we carefully hand harvested on October 14th. The ripe Merlot grapes were handled gently and were destemmed on our DREAM destemmer and underwent a further rigorous selection on our sorting table. The Merlot fermented in stainless steel and the fermentation went up to 89°F. The cap management was done via pump-over three times a day. We did an extended maceration of 18 days, after which the grapes were gently transferred and pressed, separating the press fraction. After 12 days of settling, the wine was moved into French oak barriques- 33% new, 33% one year old and 33% two years old. Malolactic fermentation finished 100% and the wine was carefully racked a total of only three times during the maturation time, which lasted for 18.5 months. The wine was bottled unfiltered and unfinned on May 18th 2020, resulting in only 268 cases 750 ml bottles.

ANALYSIS

Brix at Harvest	20.3	Titrateable Acidity	4.4 g/L	pH	3.7
Alc. by Volume	13.5%				

SERVING SUGGESTIONS

This is a wine to be aged. It has a huge maturation curve ahead and will gain many more nuances and facets. Serve just at room temperature. Pair this merlot with dishes you might think of for big, bold wines: steak, cassoulet, duck and decadent dark chocolate desserts.

RETAIL PRICE \$50.00 per bottle

WHY THIS WINE?

The Grapes of Roth is Roman Roth's private label and is now among the premium wines of the Wölffer portfolio. Merlot is one of Long Island's signature varietals and The Grapes of Roth Merlot is one of the highest awarded wines on the East Coast. Merlot ripens perfectly in our climate and our soils, reaching complexity and layers that can stand up to the very best in the world.